

Saumitra Food Industry

Practical Demonstration regarding solar dehydration Unit. 2015-16

As a part of MoU for the academic year the students of B.Sc were taken to the Saumitra food industry, the students were given practical demonstration of solar dehydration unit, there are large number of dehydration units have been set up in the industry, and how the vegetables and fruits are dried in Solar dehydration Unit, after the drying these fruits and Vegetables they do not loose their nutritional value is shown to the students. This visit has definitely added to knowledge of the students

Dr.S.I.Patel

MOU Coordinator BOTANY, DEPT. ARTS, SCIENCE & COMMERCE COLLEGE OZAR (MIG) Pati Dr.A.P.Patil

Dr.A.P.Pati

Principal PRINCIPAL Science and Spinor

Arts Science and Commerce College Ozar (Mig), Diet Nashik-422 266.

Saumitra Food Industry

Actual Processing of Drying of Vegetables 2016-17

For the academic year 2016-17 the students of the science faculty were taken to the Saumitra food industry, during this visit the students were given practical demonstration of drying and dehydration of flower vegetables such as cauliflower, Cabbage, Broucolli and leafy vegetables like Spinach, Methi, Onionleaf, Garlicleaf, Corriandum, Curryleaves, Menthol leaf etc. This practical knowledge from this visit helped the students in understanding various process involved in the drying of the vegetables.

Dr.D.S.Borade

MoU Coordinator
BOTANY, DEPT.

ARTS, SCIENCE & COMMERCE

ARTS, SCIENCE - COMMERCE COLLEGE OZAR (MIG) Dr.S.V.Patil

COM

(MIG) 275219

Principal

PRINCIPAL

Arts Science and Commerce College
Ozar (Mig), Dist. Nashik-422 206.



Saumitra Food Industry

Processing Drying of Fruits, Stem and root Vegetables 2017-18

As a part of the MoU the students of B.Sc were taken to the Saumitra food industry, the Director of the industry Shri. Govardhan Kulkarni, gave practical demonstration for the processing of drying of various fruits stem and root vegetables like Brinjal, Tomato, Carrot, Raddish, Sweet Potato, Beat, Cacumbar, Garlic, Onion, Botteleguard, Bitterguard, Bellpaper, Amla etc. this defenetly helped the students to understand, how the various fruits stem and root vegetables are dried.

Dr. D.S.Borade

MoU Coordinator BOTANY, DEPT.

ARTS, SCIENCE - COMMERCE
COLLEGE OZAR (MIG)

Dr.S.V.Patil

Principal

PRINCIPAL
Arts Science and Commerce College
Ozar (Mig), Dist. Nashik-422 206.